



U.S. ENVIRONMENTAL PROTECTION AGENCY  
 Office of Pesticide Programs  
 Antimicrobials Division (7510P)  
 1200 Pennsylvania Ave., N.W.  
 Washington, D.C. 20460

**EPA Reg. Number:**

46597-4

**Date of Issuance:**

2/9/17

**NOTICE OF PESTICIDE:**

Registration  
 Reregistration  
 (under FIFRA, as amended)

**Term of Issuance:**

Unconditional

**Name of Pesticide Product:**

ProduceFresh® Produce Quality  
 Treatment Solution

**Name and Address of Registrant (include ZIP Code):**

Carrie Daniels  
 Senior Managing Regulatory Consultant  
 Authorized Representative of Chemstar Corps.  
 Exponent, Inc.  
 1150 Connecticut Ave., NW  
 Suite 1100  
 Washington DC, 20036

**Note:** Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is unconditionally registered in accordance with FIFRA section 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product when the Agency requires all registrants of similar products to submit such data.

**Signature of Approving Official:**

Demson Fuller, Product Manager 32  
 Regulatory Management Branch II  
 Antimicrobials Division (7510P)

**Date:**

2/9/17

2. Make the following label changes before you release the product for shipment:
  - Revise the EPA Registration Number to read, “EPA Reg. No. 46597-4.”
3. Submit one copy of the revised final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 01/30/2017

If you have any questions, please contact Srinivas Gowda by phone at (703) 308-6354 or via e-mail at [gowda.srinivas@epa.gov](mailto:gowda.srinivas@epa.gov)

Sincerely,



Demson Fuller, Product Manager 32  
Regulatory Management Branch II  
Antimicrobials Division (7510P)  
Office of Pesticide Programs

Enclosure

## ProduceFresh® Produce Quality Treatment Solution

### Antimicrobial Fruit and Vegetable Wash

For use in retail establishments and commercial or institutional settings, such as grocery stores, convenience stores, kitchens, and food service operations.

**Water additive for bacterial pathogen reduction in fruit and vegetable wash or process waters**

**Controls bacterial pathogens (*Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes*) in hydrating and crisping water for fruits and vegetables**

**Controls spoilage and decay-causing bacteria in fruit and vegetable wash or process waters**

**Controls spoilage and decay-causing non-public health [microorganisms][bacteria] on processed fruit or vegetable surfaces and wash or process waters**

**Reduces bacterial pathogens on processed fruit and vegetable surfaces**

**Active Ingredient:**

Hypochlorous Acid\* .....0.45%

**Inert Ingredients**.....99.55%

**Total**.....100.00%

\*Contains 6000 ppm (0.6%) Free Available Chlorine (FAC)

**ACCEPTED**

02/09/2017

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 46597-4

**KEEP OUT OF REACH OF CHILDREN  
CAUTION**

FIRST AID	
If in eyes:	<ul style="list-style-type: none"><li>• Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing.</li><li>• Call a poison control center or doctor for treatment advice.</li></ul>
If on skin or clothing:	<ul style="list-style-type: none"><li>• Take off contaminated clothing.</li><li>• Rinse skin immediately with plenty of water for 15-20 minutes.</li><li>• Call a poison control center or doctor for treatment advice.</li></ul>
Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. For emergencies, call the poison control center 1-800-222-1222.	

Manufactured by:  
CHEMSTAR CORP  
120 Interstate West Parkway  
Suite 100

EPA Reg. No.: 46597-U  
EPA Est. No.: 46597-GA-1

Lithia Springs, Georgia 30122  
Ph: 1-800-327-0777

Net Contents: \_\_\_\_\_ gal

### **PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**CAUTION:** Causes moderate eye irritation. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

### **DIRECTIONS FOR USE**

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

#### **When used as directed under EPA regulations, ProduceFresh® Produce Quality Treatment Solution will:**

- [Reduce] [Kill] 99.999% of *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Salmonella enterica* (ATCC 10721, 6962, 13311), and *Listeria monocytogenes* (ATCC 49594, 19114, 19116) in [hydrating and crisping water] [and] [wash or process water] for fruits and vegetables
- [Controls] [Kills] spoilage and decay causing non-public health [microorganisms][bacteria] present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs)
- Control spoilage and decay causing non-public health bacteria in fruit or vegetable wash or process waters
- Control the growth of spoilage and decay causing non-public health bacteria in wash or process water for fruits and vegetables
- Reduces cross contamination of fruits and vegetables treated in the same wash or process water
- Protects against cross contamination of fruits and vegetables treated in the same produce wash water

#### **To treat the surface of processed fruits and vegetables (FDA Regulations):**

This product may be used in wash water to reduce the pathogens *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116), and *Salmonella enterica* (ATCC 10721, 6962, 13311) on the surface of processed fruits and vegetables introduced during handling or processing

- ProduceFresh® Produce Quality Treatment Solution will control the growth of spoilage and decay-causing non-public health [microorganisms][bacteria] on processed fruits and vegetables
- Reduce the level of pathogens (*Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica*) on the surfaces of processed fruits and vegetables

- Protects against cross contamination of pathogens and spoilage organisms
- Reduces surface residues of organic matter and bacteria
- Reduces the potential for cross contamination and increases the freshness of store-prepared [whole] [and] [cut] fruit and vegetable programs

This use must comply with all applicable FDA regulations, including, but not limited to 21 CFR 173.405, 21 CFR 184.1061, and 21 CFR 170.3.

#### **Use Instructions:**

- 1) Add ProduceFresh® Produce Quality Treatment Solution into processing sink using nozzle connected to the wall-mount dilution system. The wall-mounted diluter provides a solution of ProduceFresh® Produce Quality Treatment Solution containing approximately 30 - 60 parts per million (ppm) of free available chlorine (FAC).
- 2) Place desired fruits or vegetables (cut or whole) into sink containing ProduceFresh® Produce Quality Treatment Solution. Soak for a minimum of 90 seconds. Remove produce from the solution and set aside to drain.
- 3) Alternatively, ProduceFresh® Produce Quality Treatment Solution may be introduced onto fruits and vegetables (cut or whole) by rinsing or spraying the solution for a minimum of 90 seconds onto the produce using the supplied nozzle and allowing the solution to drain.
- 4) The ProduceFresh® Produce Quality Treatment Solution treatment process is continued until all produce requiring treatment (hydration or crisping) is complete.
- 5) Produce may be used for display or consumed after 10 minutes of draining. No rinse is required.

#### **Use Controls:**

- The concentration of free available chlorine (FAC) shall range from 30 - 60 ppm. If the concentration of the solution falls below 30 ppm, the sink is drained and re-filled with fresh ProduceFresh® Produce Quality Treatment Solution using the wall-mount dilution system.
- Test strips are supplied to insure that the FAC of the treatment solution is maintained above 30 ppm. Use a test strip to ensure the treatment solution is above 30 ppm prior to use.

#### **[To Clean and Deodorize]**

##### [Misting Lines:]

- [Can be used in misting lines to keep them clean and free of odor-causing bacteria]

- [Maintains the cleanliness and freshness of water used to mist fresh produce]
- [Maintains the cleanliness of lines used to mist fresh produce]
- [Cleans spray nozzles to improve coverage of produce displayed at retail]

**Alternate Brand Name:**

ProduceFresh® Antimicrobial Produce Wash

**STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage and disposal, or cleaning of equipment.

**Pesticide Storage:** Store the product upright and away from sunlight. Keep container tightly closed and store in a cool, well-ventilated area.

**Pesticide Disposal:** Wastes from this use of this product must be disposed of on site or at an approved waste disposal facility.

**Container Handling:** Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

Batch Code XXXXXXXX